

Divine Catering



IN FLIGHT CATERING

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Breakfast (Cold)

Continental Breakfast

Assortment of fresh baked muffins, croissants, bagels, pastries, and breads served with a variety of preserves, butter, and cream cheese

VIP Continental Breakfast

Continental Breakfast with cereals, fresh sliced fruits, yogurts, homemade granola, and milk

Smoked Fish Platter

Smoked Norwegian Salmon and whole smoked white fish served with sliced red onion, capers, deviled eggs, assorted preserves, butter, cream cheese, bagels, and flat breads

Seasonal Fresh Fruit

Honeydew, Cantaloupe, Pineapple, Kiwi, fresh berries, and grapes served with a yogurt dip

**all of the above can be served as individual box or in platter style*

Fresh Squeezed Juices

Orange, Grapefruit, Pineapple, Strawberry, Mango, Tomato, Carrot, Cranberry

**Ask for more options*

Breakfast (Hot)

Crepes

Homemade crepes filled with your choice of fresh berries topped with confectionary sugar and whipped cream

Three Egg Omlette

Choose your own filling or pick from one of our specialties

Brie and Asparagus

Ham and Gruyere Cheese

Prosciutto Ham and Boursin Cheese

Peppers, Onions, Ham, and Cheese

Lump Crabmeat, Roasted Red Pepper, and Asiago

Frittata

Choose your own topping or one of our specialties

Spinach, Feta Cheese, and Tomato

Exotic Mushrooms and Fontina Cheese

Fresh Mozzarella, Tomato, and Basil

Maine Lobster, Grilled Fennel, and Asiago

French Toast and/or Buttermilk Pancakes

Served with pure maple syrup, cinnamon, whipped butter, and mixed berries

Breakfast Burritos

Flour tortillas filled with pepper jack cheese, pico, and choice of meat served with salsa and sour cream

Breakfast Sandwich (Create your own)

Egg, Filet Mignon, Taylor Ham, Bacon, Sausage, Ham, Cheddar Cheese, American Cheese, Brie Cheese on your choice of bread.

Breakfast Meats and Sides

Canadian Bacon

Hash Browns

Bacon

Home Fries

Turkey Bacon

Grits

Sausage

Oatmeal

Turkey Sausage

Taylor Ham

Boxed Lunch

Each box contains choice of two salads, homemade dessert, and all condiments and utensils

Grilled Filet Mignon Sandwich

Grilled tenderloin of beef with baby arugula and brie cheese served with a horseradish sauce

The Club

Triple-decker sandwich with choice of deli meat accompanied by bacon, lettuce and tomato on your choice of toasted bread

Sloppy Joe

Another triple-decker sandwich with choice of deli meat accompanied by Swiss cheese, Russian dressing, and cole slaw served on your choice of bread

Lobster Roll

Fresh Maine Lobster tossed with celery, onion, and mayonnaise served on a kaiser roll or hot dog roll

Crab Cake Sandwich

Large Maryland Crab cake served on a Kaiser roll with lettuce and tomato and choice of tarter sauce or mango chutney

Tuscany

Ham, Parma Proscuitto, Hot or Sweet Cappicola, Provolone Cheese served with lettuce, tomato, and onion on a fresh baguette with oil and vinegar on the side

Cubana

Thinly sliced pork tenderloin topped with pickles, Swiss cheese, red onion, and mustard on a fresh baguette

French Dip Au Jus

Thinly sliced beef tenderloin with melted provolone cheese served on a fresh baguette with sides of au jus dipping sauce and horseradish sauce

Grilled Chicken Sandwich

Grilled chicken, baby spinach, feta cheese, and tomato with honey mustard vinaigrette served on fresh Semolina bread

Grilled and Roasted Vegetable Wrap

Grilled eggplant, zucchini, yellow squash, portabello mushrooms, and Bermuda onions mixed with roasted red peppers and garlic and tossed with balsamic vinaigrette

*Choice of salads include: cole slaw, pasta salad, mixed greens, potato salad, or fresh fruit salad.
Salads listed below can be substituted at an additional price.

Salads

* All Salads can be served in boxed form

Classic Caesar

Crisp Romaine lettuce tossed with homemade Caesar dressing, herbed croutons, and shaved Parmigiana Reggiano. (Add Chicken, Filet Mignon, or Grilled Shrimp)

Spinach Salad

Baby spinach with crumbled hard boiled egg, Bermuda onions, bacon, sun-dried tomatoes with gorgonzola vinaigrette

Grilled Shrimp

Marinated grilled shrimp with pine nuts, orange segments, and bean sprouts over mixed field greens with citrus vinaigrette

Grilled Seafood Salad

Marinated grilled shrimp, calamari, scallops, and lobster served over arugula, julienned carrots and sweet peppers with a drizzle of 25 year old Balsamic Vinegar

Shrimp or Crab Ceviche

Fresh jumbo lump crabmeat ceviche served over mixed filed greens and served with toast points

Antipasto

Italian meats, sharp provolone cheese, roasted and marinated vegetables, anchovies served over crisp greens with a drizzle of extra virgin olive oil and 25 year old Balsamic Vinegar

Grilled Vegetable Napoleon

Grilled and Roasted Vegetable tart served over mixed field greens and accompanied by grilled asparagus with gorgonzola vinaigrette

Peppercorn Crusted Tuna

Sashimi grade tuna crusted and seared rare over mixed field greens with mango salsa and citrus vinaigrette

Diced Beet and Goat Cheese

Diced beets, toasted walnut crusted goat cheese over mixed field greens with sherry vinaigrette

Soups

New England Clam Chowder
Manhattan Clam Chowder
Roasted Garlic Chicken Noodle
Lobster Bisque
Split Pea
Beef Barley
Chili

Tomato & Basil
Cream of Mushroom
Cream of Squash
Cream of Broccoli
Cream of Asparagus
Minestrone
Gazpacho

Appetizers (Cold)

Daikon Crab Canapes	Prosciutto wrapped melon
Thai guacamole and chips	Asparagus wrapped in prosciutto
Tuna tartar	Rock lobster tails
Shrimp or crab ceviche	Crudite
Grilled shrimp cocktail	Fresh sliced fruit
Oysters (half-shell)	Tapenade on toast point
Clams (half-shell)	Tomato bruschetta
Crab Legs (Alaskan, Dungeoness, Snow)	Deviled eggs with crab meat
Prosciutto and boursin toast point	Shrimp and Goat cheese pea pods
Caviar and crème fraiche new potato	Fresh Mozzarella caprese

Appetizers (Hot)

Stuffed mushrooms (vegetarian)	Scallops wrapped with bacon
Stuffed mushrooms (crab)	Oysters Rockefeller
Lamb chops	Clams Oreganato
Clams Casino	Coconut Chicken
Coconut Shrimp	Mini Beef Wellington
Chicken and pineapple skewer	Teriyaki beef skewer
Filet Mignon toast point	Baked brie and raspberry in filo
Mini quiche	Maryland Crab Cake
Baked crab dip with toast point	Eggplant roulade
Chorizo and shrimp quesadilla	Pork pot sticker
Broiled oyster and tarragon skewer	Duck wonton
Vegetarian spring roll	Assorted Bratwursts
Tequila drunken lobster tail	Moroccan style meat balls
Pork Tenderloin skewer with Romesco	Swedish Meatballs
Shrimp and scallop beignet	

** Appetizers can be presented in individual or platter form*

Entrees (Pasta)

Pastas

Angel Hair, Farfalle, Fettuccini, Linguini, Penne, Rigatoni, Ravioli, Tortellini, Spaghetti

Sauces

Pomodoro, Clam (White or Red), Marinara, Pesto, Bolognese, Arrabiatta, Putanesca, Alfredo, Vodka

Homemade Lobster and Fennel Ravioli

Fresh Maine Lobster, Fennel, and Vidalia Onion Ravioli covered in a sherry and fennel cream sauce

Gnocchi and Grilled Radicchio

Potato Gnocchi and Grilled radicchio in a Gorgonzola cream sauce

Roasted Eggplant Lasagna

Roasted Eggplant, Red Bell Pepper, Vidalia Onion, and Ricotta Cheese Lasagna

Asparagus and Porcini Crespelle

Italian Crepes stuffed with Asparagus and Porcini mushrooms with a light Vermouth cream sauce

Beef Tips over Penne with Truffle Cream

Pan seared beef tenderloin tips served over penne with black truffle cream sauce

Entrees (Meat and Poultry)

Chicken Saltimbocca

Sautéed with Prosciutto di Parma, spinach, and fresh sage in a light Marsala sauce

Chicken Piccata

Sautéed with lemon and capers in a white wine butter sauce

Chicken Marsala

Sautéed with wild Mushrooms in a light Marsala sauce

Coq Au Vin

Braised chicken legs and thighs with pearl onions, bacon and mushrooms in a red wine sauce

Balsamic and Rosemary Pork Tenderloin

Roasted Pork Tenderloin served with candied apples and pears

Pork Roulade

Pork Tenderloin stuffed with spinach, roasted peppers, sun-dried tomato, onion, and Bousin Cheese served with a Jack Daniels and Maple Syrup Reduction

Pan-Fried Pork Chop

Pan-Fried Pork Chop served with a tomato and balsamic vinegar reduction

Guinness Braised Short Ribs

Pork Short Ribs grilled then braised in honey barbeque sauce

Stuffed Flank Steak

Flank steak stuffed with Prosciutto di Parma, caramelized onions, gruyere cheese and sautéed mushrooms served with au jus

Filet Mignon

Grilled Beef Tenderloin served either with Madeira Wine reduction or Cognac Cream sauce

Stuffed Filet Mignon

Spinach and Blue Cheese stuffed Beef Tenderloin served with a port wine sauce

Chicken Fried Steak

Breaded and fried T-Bone served with spicy chicken gravy

Saurbratten

A German Classic. Pot Roast marinated in beer and vinegar and slowly cooked and served with ginger snap gravy

Veal Oscar

Sautéed veal scallopine topped with jumbo lump crabmeat

Veal Firenze

Pan seared veal chop served with an olive, caper and marsala sauce

Veal Pizziola

Sautéed veal scallopine served with a light tomato and basil broth

Rack of Spring Lamb

Roasted rack of lamb served with mint infused pan juices

Dijon Crusted Lamb Chop

Baby loin lamb chop crusted with Dijon mustard and fresh herbs

Entrees (Seafood)

Stuffed Calamari

Calamari stuffed with jumbo lump crabmeat and spinach served with a roasted poblano pepper sauce

Pancetta wrapped Monkfish

Monkfish wrapped in pancetta and roasted in a tarragon butter sauce

Macadamia Nut Crusted Mahi Mahi

Macadamia and cilantro crusted Mahi Mahi served with a light lobster sauce

Pan Seared Citrus Halibut

Halibut steak marinated in citrus juices and white wine and then pan seared and served with mango chutney

Stuffed Flounder

Filet of flounder stuffed with jumbo lump crabmeat served with a horseradish cream sauce

Paella

Assortment of fresh shellfish, chicken, and chorizo sausage accompanied by saffron rice and served with a creamy garlic aioli

Bouillabaisse

Assortment of fresh fish and shellfish in a light bouillabaisse broth served with croutons and rouille

Trout Amandine

Pan seared trout filet served in a brown butter and almond sauce

Pan Roasted Salmon

Salmon steak pan seared and served in mango juice and chives

Poached Salmon

Poached salmon with lemon and fresh dill served with an ancho chili dill sauce

Broiled Miso Cod

Cod marinated in Miso, Sake, and Mirin rice wine broiled to perfection

Red Snapper and Shellfish en Papillote

Red Snapper filet and assorted shellfish steamed in parchment paper with white wine and assorted herbs

Maryland Crab Cake

Jumbo lump crab cake served with rouille

Steamed Maine Lobster

Fresh Maine lobster steamed in sherry and served with drawn butter

Sea Scallop Saltimbocca

Pan seared sea scallops with Prosciutto di Parma and fresh sage in a light marsala sauce

**Above mentioned entrees are suggestions, inquire about items you don't see on the menu*

Starch

Potato Au Gratin

Garlic Dill New Potato

Potato Pancake

Mashed Sweet Potato with nutmeg

Rice Pilaf

Brown Rice

Twice Baked Potato

Garlic Mashed Potato

Baked Sweet potato

Confetti Rice

Saffron Rice

Wild Rice

Vegetables

Sautéed Spinach

Steamed Baby Vegetables

Candied Carrots

Sautéed Carrots and Parsnips

Grilled mixed vegetables

Grilled Asparagus with gorgonzola vinaigrette

Cream of Spinach

Green Bean Almondine

Eggplant Caviar

Ratatouille

Braised Broccoli

Desserts

New York Cheesecake

Tiramisu

Flan w/ Caramel Sauce

Poached Pear w/ Raspberry Coulis

Blackberry Cobbler

Assorted Mini Pastries

Assorted Sorbets and Ice Creams

Chocolate Covered Strawberries

Chocolate Mousse Cake

Peach Cobbler

New Orleans Bread Pudding

Strawberry Shortcake

Assorted Cookies

Assorted Petit Fours

Trifle

** Please inquire about any other desserts not shown on the menu*